****

**The University of Manchester - Hospitality and Events Sustainable Seafood Policy**

The University of Manchester is committed to adopting the Marine Stewardship Council’s sustainable fish standard. This means that any fish on the Marine Conservation Societies endangered list will not be accept or used in FoodInResidence.

The University has also signed up to the Sustainable Fish Cities Pledge. This ensures that we will commit to take the appropriate steps to buy sustainable seafood, to protect precious marine environments fish stocks and support good fishing livelihoods.

This Policy commits us to:

¬ Buying only MSC certified fish and not any species on the endangered fish species list, developed by the Marine Conservation Society.

¬ Assessing and monitoring the ethics behind the seafood that the University serves. We shall identify how much of our fish is sustainably caught compared to fish farmed, with an aim to increase the amount of fish we serve that is organically certified, line caught and wild.

¬ Source and choose Sustainably.

The University will make sustainable seafood choices. This will include:

- Avoiding the worst: Telling our supplier to remove endangered species from menus and catering

– those rated as ‘fish to avoid’ by the Marine Conservation Society: [www.fishonline.org/fish-advice/avoid](http://www.fishonline.org/fish-advice/avoid)

- Promoting the best : Serving sustainably managed fish – MSC- certified fish, and those rated as ‘fish to eat’ by Marine Conservation Society: [www.fishonline.org/fish-advise](http://www.fishonline.org/fish-advise)

- Improving the rest: Informing our suppliers that the University want to serve only sustainable fish – and that there are organisations that can help them to do this, such as Good Catch : www.goodcatch.org.uk and the MSC: [www.msc.org](http://www.msc.org)

Communicating The Message

We will inform our customers, suppliers, other campus caterers, employees and other key stakeholders about MSC fish and seafood sustainability and train all of our chefs about the importance of MSC and to ensure no chef orders fish on the MSC’s endangered fish list.

Influence wider progress

Support positive change for fish, fisheries and marine resources using our influence to encourage others to join our seafood sustainability journey and the Sustainable Fish Campaign.